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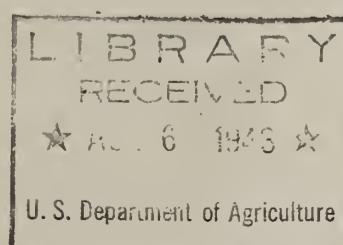
WAR FOOD ADMINISTRATION
U.S. FOOD DISTRIBUTION ADMINISTRATION
FRUIT AND VEGETABLE BRANCH.

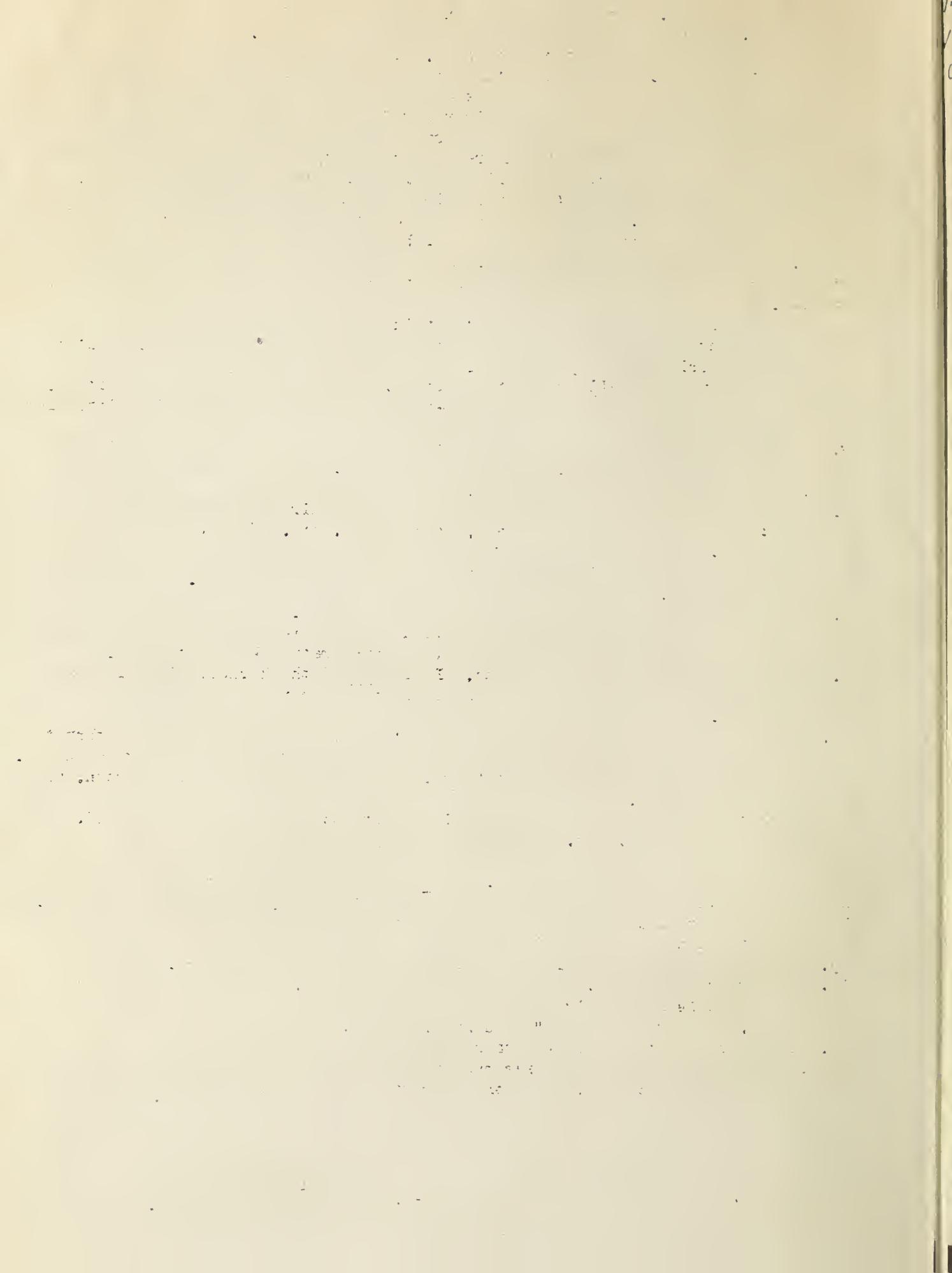
METHOD OF SAMPLING AND INSPECTING FARMERS' STOCK - RUNNER PEANUTS UNDER THE 1943 PEANUT PROGRAM.

1. Sampling Bulk Peanuts: Use peanut sampling tube. The tube has a round wooden filler. Put the filler in the tube, then push the tube down through the peanuts to the bottom of the load, or as far as possible into the bulk of peanuts if stored in a bin. The tube is held in a slanting position with slots on the under side, and after being pushed down as far as possible, it is given a half turn to bring the slots on the upper side. This avoids unnecessary cutting and breaking of peanuts. Leave the tube in the peanuts, but pull out the wooden filler slowly, working the tube slightly back and forth so that the peanuts will run into the slots in the tube as the filler is removed. Remove the filled tube, empty into convenient receptacle, and repeat operation. Be sure to take samples from different places in the load to insure a representative sample of the lot inspected. If sampling tube is not available dig down into the load and sample by hand.
2. Sampling Sacked Peanuts: Take samples by hand from approximately 10% of the sacks to be inspected. Be sure it is a representative sample. Vary the sack from which the sample is drawn alternating top, bottom, middle, or side of different sacks. Before sampling, if possible, the sack should be inverted and shaken to insure even distribution of dirt. Be sure to take a double handful from each sack sampled.
3. Mix the sample thoroughly, spread out in thin layer and divide in equal quarters, being careful to see that any loose kernels, dirt, and foreign material present are fairly evenly distributed.
4. Discard two diagonally opposite quarters. Mix the two remaining quarters. Repeat the quartering, discarding and re-mixing operation until only a little more than one pound remains.
5. Weigh exactly 1 pound on the percentage scales. This pound, including foreign material and loose shelled kernels if present, will be the full sample or 100%. Do not lose or add any peanuts.
6. Screen and sort the one pound sample to remove dirt and other foreign material: sticks, stems, stones, sand, loose hulls, etc. Weigh, showing percentage in sample.
7. Discard the halves, pieces and shriveled, loose shelled kernels which pass through the screen.
8. Weigh out exactly 8 ounces of the cleaned peanuts, being careful that a fairly proportionate number of loose shelled kernels are included. This portion of the sample will be used to determine the "sound mature kernel content."
9. Shell the 8 ounce sample by hand. Place all of the kernels, including any loose shelled kernels present in the sample, on a screen having 15/64 by 3/4 inch openings.
10. Shake the screen vigorously from side to side. Any peanuts passing thru the screen which are not distinctly shriveled are put back with those riding the screen.
11. Weigh the small shriveled peanuts which have passed through the screen, and record the percentage.
12. Pick out all peanuts which are visibly damaged: decayed, moldy, rancid, sprouted over 1/8 inch, etc. (Discoloration is not a grade factor with Runners) Break or cut open not less than one-fourth of the remaining nuts, separating the halves to look for concealed damage. If no concealed damage is found among these kernels, it will usually be safe to assume that the lot has no concealed damage. However, if concealed damage is found among these opened kernels, it will be necessary to open all kernels in the sample to determine the total damage present.
13. Weigh all damaged kernels together, and record the percentage.
14. Next weigh the sound, mature kernels, including the small plump kernels and the sound kernels accidentally split in the process of shelling, and record the percentage. This will be the "sound mature kernel content."
15. The unused remainder of the sample shall be retained for a period of 30 days, and marked with the grower's name and address, date and place of inspection, together with a copy of the original inspection.

Robert Bier
Regional Supervisor
Fruit and Vegetable Branch.

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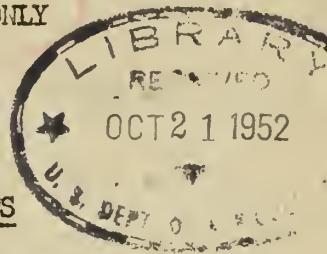




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UNITED STATES DEPARTMENT OF AGRICULTURE
Production and Marketing Administration
Fruit and Vegetable Branch



METHOD OF SAMPLING AND INSPECTING FARMERS' STOCK PEANUTS
RUNNER AND VALENCIA TYPES
Under the 1952 Peanut Program of CCC

Sampling Bulk Peanuts. Use peanut sampling tube. The tube has a round wooden filler. Put the filler in the tube, then push the tube down through the peanuts to the bottom of the load, or as far as possible into the bulk of peanuts if stored in a bin. The tube is held in a slanting position with slots on the under side, and after being pushed down as far as possible, it is given a half turn to bring the slots on the upper side. This avoids unnecessary cutting and breaking of peanuts. Leave the tube in the peanuts, but pull out the wooden filler slowly, working the tube slightly back and forth so that the peanuts will run into the slots in the tube as the filler is removed. Remove the filled tube, empty into convenient receptacle, and repeat operation. Be sure to take samples from many different places in the load to insure a representative sample of the lot inspected. Also take several double handfuls of peanuts from different points on top of load to insure obtaining a representative amount of hay in the sample.

Sampling Sacked Peanuts. Samples should be taken by "horn" trier. In cases of lots of fifty sacks or more, samples should be taken from approximately 10 percent of the sacks to be inspected. In cases of lots of less than fifty sacks, samples should be taken from enough sacks to insure a representative sample of the lots inspected. In any event, care should be used to be sure a representative sample is drawn. Vary the portion of the sack from which the sample is drawn, alternating top, bottom, middle, or side of different sacks. Be sure to take an equal amount from each sack sampled.

Mixing and Grading the Sample.

1. Mix and divide the sample with the approved peanut sample divider.
2. Weigh 1 pound on the percentage scale, including foreign material and loose shelled kernels, which will be the full sample or 100 percent.
3. Screen and sort the sample to remove dirt and other foreign material. Weigh and record the percentage of foreign material in sample.
4. Remove all loose shelled kernels* from the sample. No record need be kept of the amount of loose shelled kernels present unless requested by the interested parties or so instructed by the supervisor.
5. Weigh a portion of the cleaned sample to be used for determining kernel content. Use 8 ounce samples from large loads (over four tons) or 4 ounce samples from small loads.
6. Shell the cleaned sample by hand, using a pan instead of shelling onto the screen, and being careful to avoid splitting any kernels. An occasional kernel is split inside the hull by shock in the picker or elsewhere during harvesting.

* NOTE: The term "Loose shelled kernels" used herein shall mean whole, split, and broken shelled kernels in the samples.

7. Collect all of the hulls, weigh them, and record the percentage on the certificate.
8. Place all of the kernels on a screen having 15/64 by 3/4 inch perforation. Shake the screen from side to side and from front to back, pausing frequently, until the kernels have stopped dropping through the slots. The screen may be given a slight flip to dislodge kernels wedged in the openings, but it must not be bumped, nor shall any other method be used to force kernels through the openings.
9. All small peanuts and splits passing through the 15/64 slot are weighed, and the percentage is recorded as "Other Kernels." They are excluded from the "Sound Mature Kernels" on the basis of the screen size stated in the C.C.C. definition.
10. From the kernels riding the screen, pick out the visibly damaged peanuts. In the case of Runner type peanuts, break or cut open not less than one fourth of the remaining nuts, separating the halves to look for concealed damage. If no concealed damage is found among these kernels, it will usually be safe to assume that the lot has no concealed damage. However, if concealed damage is found among these opened kernels, it will be necessary to open all kernels in the sample to determine the total damage present. Weigh the damaged kernels, and record the percentage on the certificate.

"Damaged kernels" are:

- Kernels which are rancid or decayed or moldy.
- Kernels showing sprouts over 1/8" long.
- Distinctly dirty kernels.
- Wormy or worm-injured kernels.
- Kernels showing dark yellow flesh discolored under the skin.
(Discoloration of the skin is not a grade factor.)

11. Weigh the "sound mature kernels" which are those riding the screen, with the damaged kernels removed. Record the percentage.
12. The total of all percentages, including hulls, should be within one percent of one-hundred. If the total is more than one percent above or below one-hundred percent, the inspector should recheck his weights to determine where his error is. When the error cannot be found, it is probable that the sample may have been inaccurately weighed in the beginning, and another sample should be run.

Method of Retaining the Check Sample. The unused portion of the sample shall be retained in a paper sack or other container for a period of 30 days, or for a shorter period as may be designated by the supervisor. The container must be marked for identification, and a copy of the certificate placed in the container.

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July 1952

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UNITED STATES DEPARTMENT OF AGRICULTURE
Production and Marketing Administration,
Fruit and Vegetable Branch

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METHOD OF SAMPLING AND INSPECTING FARMERS' STOCK PEANUTS,
RUNNER AND VALENCIA TYPES,
Under the 1951 Peanut Program of CCC

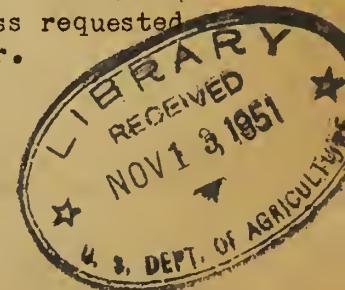
Sampling Bulk Peanuts. Use peanut sampling tube. The tube has a round wooden filler. Put the filler in the tube, then push the tube down through the peanuts to the bottom of the load, or as far as possible into the bulk of peanuts if stored in a bin. The tube is held in a slanting position with slots on the under side, and after being pushed down as far as possible, it is given a half turn to bring the slots on the upper side. This avoids unnecessary cutting and breaking of peanuts. Leave the tube in the peanuts, but pull out the wooden filler slowly, working the tube slightly back and forth so that the peanuts will run into the slots in the tube as the filler is removed. Remove the filled tube, empty into convenient receptable, and repeat operation. Be sure to take samples from many different places in the load to insure a representative sample of the lot inspected. Also take several double handfuls of peanuts from different points on top of load to insure obtaining a representative amount of hay in the sample.

Sampling Sacked Peanuts. Samples should be taken by "horn" trier or by hand. In cases of lots of fifty sacks or more, samples should be taken from approximately 10 percent of the sacks to be inspected. In cases of lots of less than fifty sacks, samples should be taken from enough sacks to insure a representative sample of the lots inspected. In any event, care should be used to be sure a representative sample is drawn. Vary the portion of the sack from which the sample is drawn, alternating top, bottom, middle, or side of different sacks. Be sure to take an equal amount from each sack sampled.

Mixing and Grading the Sample.

1. Mix and divide the sample as instructed in the inspection handbook.
2. Weigh 8 ounces (use larger sample if circumstances justify) on the percentage scale. The 8 ounces, including foreign material and loose shelled kernels, will be the full sample or 100 percent. Do not lose any peanuts or add any to this sample.
3. Screen and sort the sample to remove dirt and other foreign material: stems, sticks, stones, sand, loose hulls, etc. Weigh, showing percentage in sample.
4. Remove all loose shelled kernels* from the sample. No record need be kept of the amount of loose shelled kernels present unless requested by the interested parties or so instructed by the supervisor.

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Agriculture-Washington



5. Weigh exactly 4 ounces of the cleaned peanuts, being sure that all foreign material and loose shelled kernels are removed. This portion of the sample will be used to determine the kernel content.

6. Shell the 4-ounce sample by hand using a pan or scoop instead of shelling on the screen. Weigh all hulls and record the percentage on the certificate.

7. Place all the kernels on a screen having 15/64 x 3/4 inch perforation. Shake the screen from side to side until the small peanuts have had an opportunity to drop through. All peanuts passing through are weighed and the percentage recorded as "other kernels." The small peanuts passing through the screen are automatically excluded from the "sound mature kernels" classification under this program by the definition in the contracts.

8. From the kernels riding the screen, pick out, weigh, and record the percentage of visibly damaged peanuts. In the case of Runner type peanuts, break or cut open not less than one fourth of the remaining nuts, separating the halves to look for concealed damage. If no concealed damage is found among these kernels, it will usually be safe to assume that the lot has no concealed damage. However, if concealed damage is found among these opened kernels, it will be necessary to open all kernels in the sample to determine the total damage present.

"Damaged kernels" are:

- (a) Kernels which are rancid or decayed.
- (b) Moldy kernels.
- (c) Kernels showing sprouts over 1/8" long. However, all sprouted kernels, the separated halves of which show decay, shall be classed as damaged.
- (d) Dirty kernels where the surface is distinctly dirty and the dirt ground in.
- (e) Wormy or worm-injured kernels.
- (f) Kernels which show a yellow discoloration when the skin is removed. (Discoloration of the skin is not a grade factor.)

9. Weigh the "sound mature kernels" which are those riding the screen, with the damaged kernels removed. Record the percentage.

10. The total of all percentages, including hulls, should be within one percent of one-hundred. If the total is more than one percent above or below one-hundred percent, the inspector should recheck his weights to determine where his error is.

Method of Retaining the Check Sample. The unused portion of the sample shall be retained in a paper sack or other container for a period of 30 days, or for a shorter period as may be designated by the supervisor. The container must be marked for identification, and a copy of the certificate placed in the container.

*NOTE: The term "Loose shelled kernels" used herein shall mean whole, split, and broken shelled kernels in the samples.

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August (1951)